



WEYERMANN® Nr. 37 Rheinaufwärts Alt

Beer description

This traditional, Rhenish-style ale has a clean taste and mellow finish. Its deep chestnut color comes from a good portion of Munich malt, as well as just a smidgen of Weyermann® CARAFA® SPECIAL Type 1 malt. This brew has a beautiful appearance, capped by an ivory-colored crown of foam. The bouquet has fleeting notes of banana esters and clove, mixed with roasty chocolate aromas and a touch of hop-derived citrus. On the palate, this ale is bitter-sweet with hop and malt aromas in balance. The taste is a soft flavor combination of chocolate, caramel, and cacao, and a background hint of ripe peach, which transitions seamlessly into a dry and pleasantly bitter finish without astringency. It goes very well with a hefty Sauerbraten, or steak tartar.




Beer style

Altbeer is brewed by an old tradition, top-fermented, light or dark brown, with beige, thick and long-lasting head. Its a clear fruity and moderate hop aroma. The body is malty and ranges from caramel notes to subtle roasted nuances. The overall impression is: lively, fresh and clear taste.

Malt bill

| | |
|-----------------------------------|--------|
| Weyermann® Pilsner Malt | 75.0 % |
| Weyermann® Munich Malt Type 2 | 21.0 % |
| Weyermann® CARAFA® Special Type 1 | 3.0 % |
| Weyermann® Acidulated Malt | 1.0 % |

Brewing

| | | | |
|--------------------|--|-------------------|------------------------------------|
| Mash regime | Infusion: Mash in at 63°C (145°F) and rest for 45 min, heat up to 68°C (154°F) and rest for 10 min, heat up to 72°C (162°F) and rest for 15 min, mash out at 78°C (172°F). | | |
| Beer parameters | Original gravity | 1,048 SG | 11,8 °P |
| | CO2-content | 2,5 - 3,0 volumes | 5,0 - 6,0 g/l |
| | Alcohol by volume | 4.8 % | |
| Hop recommendation | Bitter Hop | Spalt Spalter | 35 IBU at the beginning of boiling |
| | Aroma Hop | Spalt Spalter | 10 IBU 5 min before end of boiling |
| Bitter units |  | 45 IBU | |



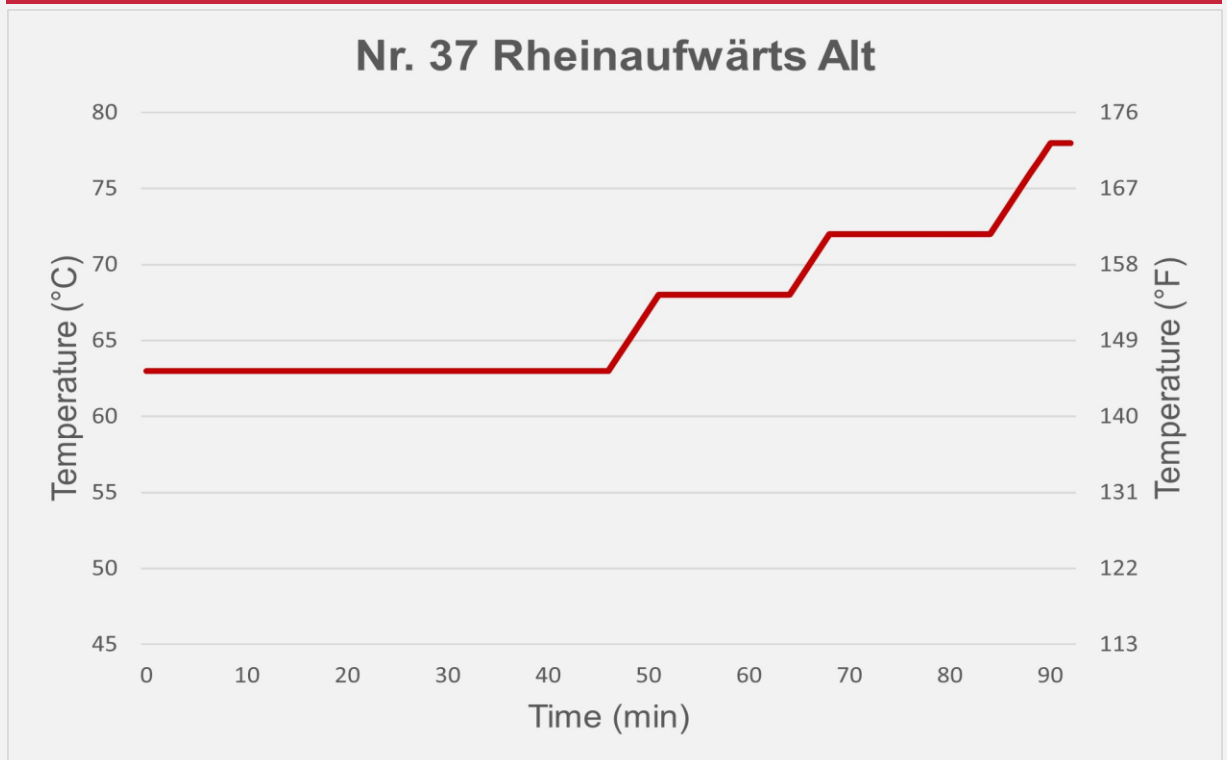
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WEYERMANN® SPECIALTY MALTS

Ingredients

| | | | |
|-------------------------|-------------------------|---------------|--|
| Boiling time | 60 minutes | | |
| Special characteristics | no special addition | | |
| Yeast recommendation | Fermentis SafAle™ US-05 | top-fermented | |
| pH-value | Mash | 5,2 - 5,6 | |
| | Starting wort | 5,2 | |
| | Finished beer | 4,2 - 4,6 | |

Mash regime



*cursive noted information includes allergens regarding EU-classification RL 200/13/EG, RL 2003/89/EG and RL 2007/68/EG

This recipe is a recommendation by the Weyermann® creative factory.
Great care has been taken in the formulation of the recipe. Have fun with brewing!

For more information

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